Editorial Index—January through December, 1957

Candy Clinic-

Assorted Chocolates up to \$1.00 (p. 39), March

Bar Goods; 5¢ Numbers (p. 40), October

Chewy Candies; Caramels; Brittles (p. 43), February

Easter Candies & Fancy Chocolates (p. 45), May

Holiday Packages; Hard Candy (p. 32), January

Marshmallows; Fudge (p. 63), June

\$1.00 and up Chocolates (p. 49), April

Selected best candies of the year (p. 40), December

Summer Candies and Packages (p. 37), August

Uncoated & Summer Coated Bars (p. 49), September

Panned Goods; 1¢ Pieces (p. 33), November

Chocolate-

A new Coater for Retail Confectioners (p. 41), March

A Study of the Action of Sorbitan Monostearate on Chocolate (p. 14) July

"Fats, Oils and Emulsifiers" . . . Used in Confectionery (p. 19), April

How Tuxedo mechanized its chocolate tempering system (p. 36), December

Holiday Specialties in Germany (p. 17), March

PMCA Production Conference Reports (p. 33), June

The Use of Chocolate as a Flavor (p. 85), June

Trends and Results of Chocolate Research in Germany (p. 17), July

Ingredients-

A New Approach to the Use of Liquid Sugar (p. 11), July

A New Specialty Corn Syrup (p. 21), September

A Study of the Action of Sorbitan Monostearate on Chocolate (p. 14), July

Factors that Influence Cast Cream Center Characteristics (p. 22), July "Fats, Oils and Emulsifiers" . . . Used in Confectionery (p. 19), April

Food Grade Gelatin in Candymaking (p. 25), September

New Dairy Solids for the Confectionery Industry (p. 77), Iune

PMCA Production Conference Reports (p. 33), June

Sterile Air From Chemical Humidity Conditioning (p. 31), March

The Use of Chocolate as a Flavor (p. 85), June

Manufacturing Retailer-

A new Dipping Machine for the Retail Confectioner (p. 41), March

Candy Shop for Men (p. 37), January

Retail Specials (p. 49), February Selling Through Supermarkets (p. 51), May

The Big Box of Chocolates (p. 55), September

The Roadside Candy Shop (p. 43), August

Unique Cooling Unit for Cases (p. 55), April

Variety is the Spice of Birnn's Business (p. 46), October

Window Displays Sell for Baur's (p. 58), April

Machinery and Equipment-

A New Coater for Retail Confectioners (p. 41), March

A New Processing Machine (p. 23), January

Bulk Sugar in a small Batch Operation (p. 35), September

Continuous Dry Blending (p 29), March

Continuous Vacuum "Puffing" (p. 27), March

How Tuxedo mechanized its chocolate tempering system (p. 36), December

Pneumatic Conveying of Bulk Sugar (p. 33), September

Sterile Air from Chemical Humidity Conditioning (p. 31), March

New Plant and Equipment for Yost Candy Company (p. 23), October

"You . . . Can now Receive Liquid Sugar (p. 17), February

Management-

Executive Training at Tom Houston Peanut Campany (p. 17), January

A discussion of the market for dietetic candy (p. 21), December

Holiday Specialties in Germany (p. 17), March

Let's tap the great potential volume in vending (p. 23), December

"Master Batching" . . . at Tuxedo (p. 29), June

Proceedings of the PMCA Conference (p. 33), June

Purchasing Executives Number of THE MANUFACTURING CONFECTIONER, July

Television in the Candy Kitchen (p. 15), October

What Price Glory (p. 23), October

Packaging-

Double Your Advertising Dollar . . . "with Packaging" (p. 33), February

Do You Have a Merchandising Package (p. 25), October

First Re-packers Convention (p. 27), February

Holiday Specialties in Germany (p. 17), March

Low Temperature Storage of Candies (p. 47), June

Marketing Developments as They Affect Packaging Design (p. 27), April

Polyethylene Wrapping Machines Coming (p. 39), April

Rotogravure Printing for Supermarket Packages (p. 35), April

The Story Behind the Philadelphia Store Assortments (p. 23), August

Production-

Aeration in Candy Technology (p. 35), May

A New Coater for the Retail Confectioner (p. 41), March A New Processing Machine (p. 23), January

Bulk Sugar in a small Batch Operation (p. 35), September

Continuous Dry Blending (p. 29), March

Continuous Vacuum "Puffing" (p. 27), March

How to Make Satin Finish Hard Candies (p. 21), October

"Master Batching" . . . at Tuxedo (p. 29), June

PMCA Production Conference Reports (p. 33), June

Pneumatic Conveying of Bulk Sugar (p. 33), September

"You" . . . Can now Receive Liquid Sugar (p. 17), February

Research-

Aeration in Candy Technology (p. 35), May

A New Approach to the Use of Liquid Sugar (p. 11), July

A New Look at Frozen Candy (p. 17), May

A New Method of Moisture Determination (p. 27), May

A New Specialty Corn Syrup (p. 21), September

A Study of the Action of Sorbitan Monostearate on Chocolate (p. 14), July

late (p. 14), July
Factors that Influence Cast
Cream Center Characteristics

(p. 22), July Food Grade Gelatin in Candy-

making (p. 25), September Low Temperature Storage of

Candies (p. 47), June
New Dairy Solids for the Confectionery Industry (p. 77),

Texture Control of Candy Bars (p. 59), September

The Proper Storage of Candies (p. 37), June

The Use of Chocolate as a Flavor (p. 85), June

Trends and Results of Chocolate Research in Germany (p. 17), July

Vapor Pressure Study of Hard Candy (p. 19), August

"You" . . . Can now Receive Liquid Sugar (p. 17), February

Sugars and Syrups-

A New Approach to the Use of Liquid Sugar (p. 11), July A New Specialty Corn Syrup (p.

21), September

Bulk Sugar in a small Batch Operation (p. 35), September

"Master Batching" . . . at Tuxedo (p. 29), June

Pneumatic Conveying of Bulk Sugar (p. 33), September

"You" . . . Can now Receive Liquid Sugar (p. 17), February

This is a Bulk Sugar Truck? (p. 30), October

Joh

Wa

Ton

Jack

Vict

A

D. '

Dr.

Lo

A

D

H

Technical Literature-

(p. 30), January; (p. 33), March; (p. 42), May; (p. 44), September; (p. 27), October

Author's Index

Justin Alikonis

Aeration in Candy Technology (p. 35), May

Stanley E. Allured

First Re-Packers Convention (p. 27), February

How Tuxedo mechanized its chocolate tempering system (p. 36), December

"Master Batching" . . . at Tuxedo (p. 29), June

The Story Behind the Philadelphia Store Assortments (p. 23), August

W. F. Bronson

Pure Food Gelatin in Candymaking (p. 25), September

Wesley Childs

A discussion of the market for dietetic candy (p. 21), December

Clifford Clay

A New Specialty Corn Syrup (p. 21), September

R. F. Cohee

A New Method of . . . "Moisture Determination" (p. 27), May

T. F. Conway

A New Method of . . . "Moisture Determination" (p. 27), May

H. B. Cosler

The Proper Storage of Candies (p. 37), June

Robert P. Cross

Vapor Pressure Study of Hard Candy (p. 17), August

William N. Duck

A Study of the Action of Sorbitan Monostearate on Chocolate (p. 14), July

Vapor Pressure Study of Hard Candy (p. 17), August Evan Fisher

Pneumatic Conveying of Bulk Sugar (p. 33), September

Charles Fuchs

Sugar Report (p. 26), January; (p. 46), March; (p. 62), April; (p. 55), May; (p. 67), June; (p. 21), July; (p. 30), August; (p. 43), September; (p. 44), October;

Dr. R. Heiss

Trends and Results of Chocolate Research in Germany (p. 17), July

Everett Hoffmann

Do You Have a Merchandising Package (p. 25), October

Norman Kempf

The Use of Chocolate as a Flavor (p. 85), June

James A. King

Factors that Influence Cast Cream Center Characteristics (p. 22), July

Herbert Knechtel

A New Look at . . . "Frozen Candy" (p. 17), May

Lenderink & Co.

Texture Control of Candy Bars through Aeration (p. 59), September

A. Walter Liebig

Holiday Specialties in Germany (p. 17), March

Roy Lundberg

Rotogravure Printing for Supermarket Packages (p. 35), April

James E. Mayhew Retail Specials (p. 49), February

Jim Nash

Marketing Developments as
They Affect Packaging Design
(p. 27), April

John C. Newell, Jr.

Double Your Advertising Dollar

. . "With Packaging" (p. 33),
February

(p.

rch:

tem-

Bulk

uary;

April;

e; (p.

t; (p.

Octo-

colate

. 17),

dising

a Fla-

Cast

eristics

Frozen

y Bars), Sep-

ermany

Super-

), April

ebruary

nts as

Design

tioner

Walter Richmond How To Make Satin Finish Hard Candies (p. 21), October

J. Rieger New Dairy Solids for the Confectionery Industry (p. 77), June

Tom Sullivan

Doodlings (p. 46), January; (p. 64), February; (p. 54), March; (p. 70), April; (p. 62), May; (p. 96), June; (p. 53), August; (p. 60), October;

What Price Clery (p. 23), Octo

What Price Glory (p. 23), October

R. J. Smith

A New Method of . . . "Moisture Determination" (p. 27),

May

Jack Toll

"Fats, Oils and Emulsifiers" . . .

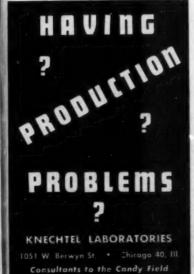
Used in Confectionery (p. 19),

April

Victor P. Victor A New Processing Machine (p. 23), January

D. V. Wadsworth A New Approach to the Use of Liquid Sugar (p. 11), July

Dr. J. G. Woodroof Low Temperature Storage of Candies (p. 47), June



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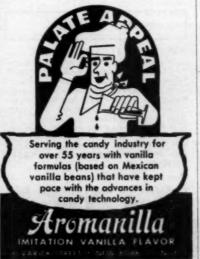
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